

Spore-Addict Times



The Newsletter of the Pikes Peak Mycological Society

1974 – 2010

Vol. XXXVI

ISSUE 3

June 2010

MONTHLY MEETING:

WHEN? Monday, June 28, 2010 – The fourth Monday of the month.

WHAT TIME? 6:30 pm; The meeting will come to order at 7:00 pm.

WHERE? Pikes Peak National Bank, 2401 W. Colorado Ave. (across from Bancroft Park). Enter at the door on Colorado Ave., just west of the bank door. There you will find stairs and an elevator. You may use either. The room is on the second floor near the head of the stairs.

WEBSITE: www.pikespeakmushrooms.org/

PROGRAM:

See President's Notes...

Patricia Gaffney and Margaret Gaffney have volunteered to bring the goodies for the June meeting.

President's Notes: by Judy Willey

Summer is almost here officially. It makes me a little sad to see it come because it means light will begin its descent into winter. That should be a reminder to make the most of every day and enjoy the fruits of the season. Let's hope that those fruits will include our treasured mushrooms. Our snow bank foray was fun and successful. What a beautiful day for eleven of us! I look forward to our next meeting. I will be giving a lecture on the nutritional and medicinal facts of mushrooms for our program. Pay attention for there might be a pop quiz at the end. See you all Monday, June 28, 2010.

Upcoming Events:

The [NAMA 50th Anniversary Foray](#) is in Winter Park this August 12 through 15. A number of the country's top mycologists, professional and amateur, have

agreed to attend and make presentations. And, of course, you will be able to foray in carefully selected areas with knowledgeable leaders. Registration fee is now \$185.00 plus room and board. For more information check out these sites:

<http://www.namyco.org/events/index2010.html> and http://www.cmsweb.org/nama2010foray_info.htm

Foray Reports:

Scouting Foray May 13, 2010 - The scouting foray to Beaver Creek did not produce an abundance of morels but to be out hunting with mushroom friends is always fun. Esther Price found 2 1/2 morels (well, one was past its prime) and Tom Abbott showed off 3 gorgeous Morchellas in addition to several clusters of Pleurotus. Judy Willey also contributed with several clusters of Pleurotus and Frieda was happy with a small Pycnoporus cinnabarinus. By Frieda Davis.

Scouting Foray May 22, 2010 - Seven people went (Frieda Davis, Esther Price, Jeff & Marge Shada, myself, and my grandson William). We tried three different spots off North Cheyenne Canyon and High Drive. It was pretty dry and there were very few mushrooms other than shelf fungi. At one site off High Road, Jeff and Marge found 4 morels. We should all take lessons from Marge on how to find morels, she spotted them just emerging from the soil. I suppose growing up and mushrooming in Michigan gave her an advantage. It was a nice day and the foray through the beautiful woods and streams was enjoyed by all. By Gwyn Quillen & Frieda Davis.

Snowbanker Foray June 15, 2010 - Eleven members participated in the snowbank mushroom foray to the Monarch Pass area on June 15. It was a perfect day with mild temperatures and snow patches on the ground that gave life to the emerging snowbank mushrooms. A total of nine mushroom species were found amid the spectacular scenery and spring flowers. It was a fun day! By Frieda Davis.

Photo Gallery:



A *Morchella augusticeps* found at the 5/22 foray. Photo by Gwyn Quillen.



Guepineopsis alpinus. Photo by Renee Bennett



William is more excited about the conch on the tree than what is in his hand. Photo from the 5/22 foray by Gwyn Quillen



Gills of *Mycena overholtzii*. Photo by Renee Bennett



Lee Barzee holding forth with a captivated audience at the Snowbanker's Foray. L-R: Jon Hendrix, Nick Carayannis, Dennis Craig, Lee, Esther Price.



Gyromitra gigas. Photo by Bud Bennett



Mycena overholtzii. Note the fuzzy foot. Photo by Renee Bennett



Unknown species of *Mycena* found near Boss Lake trailhead during snowbank foray. Photo by Bud Bennett



Plectania nannfeldtii by Annette Campbell



The Prez on top of Monarch pass on the Snowbanker Foray. The scenery was breathtaking – distracting from the hunt!

Stems & Pieces:

Fungophobia in the Midwest:

A scan of the news wire shows a flurry of stories about how the moist weather in Minnesota and the Dakotas is bringing out a bloom of mushrooms in yards. The articles have headlines such as, "Toxic Mushrooms Popping Up In Yards," and recommend raking to remove them and prevent children and pets from coming in contact with the offending pestilence.

Ecovative lands deal with furniture supplier

Ecovative Design this month rolls out its first commercial product as the Green Island, New York, startup manufactures sustainable packaging material for one of the world's largest suppliers of office furniture. Ecovative has a deal with Steelcase, Inc. to supply 5,000 corner-packaging units a month to the Michigan-based office supplier. The packaging foam will be used as corner guards to ship Steelcase's ready-to-assemble office products.

The biodegradable packaging foam is made from agricultural by-products held together by mycelia, mushrooms roots that act as "glue" to bind seed husks, cotton waste and other regional vegetative waste. In this case, Ecovative is using buckwheat husks—products found in New York state—as the material to which the mushroom roots attach.

The biomaterials replace oil-based packaging foam that typically is used to ship products. Steelcase is replacing its oil-based foam with eco-friendly products.

Woman Lost 17hrs After 'Shroom Hunt

A 70-year-old woman was missing for 17 hours after she got lost while hunting mushrooms in the Umatilla National Forest about 20 miles from Heppner. The family searched for her for about 3-1/2 hours before calling the Morrow County Sheriff's Office. Numerous rescue agencies searched the forest until 9 p.m., when the search had to be called off as night fell.

Kusel was found in good condition by an employee of the U.S. Forest Service at 3:15 a.m. Sunday in a makeshift shelter where she spent the night. (*editor: Sound familiar?*)

What's Cookin'

Israeli Couscous Risotto with Oyster Mushrooms and Pecorino Cheese

(editor's note: Israeli couscous is a larger form of the couscous normally found in your supermarket. The size of the uncooked couscous ranges from BB to pea size. Look for it in a middle-eastern market near you.)

- 1/3 cup shallots or green onions, chopped
- 1 tablespoon garlic, slivered
- 2 cups oyster mushrooms, sliced
- 2 tablespoons olive oil
- 2 cups large Israeli type couscous
- 1/2 cup dry white wine
- 4 cups rich chicken or vegetable stock
- 1 tablespoons lemon zest, grated
- 1/2 cup firm ripe tomato, seeded and diced
- 1/4 cup chives, chopped
- 1/2 cup Pecorino cheese, freshly grated

Garnish: deep fried basil sprigs and drops of truffle oil, if desired

Directions: Sauté the shallots, garlic and mushrooms in olive oil until lightly colored. Add the couscous and sauté for a minute or two longer. Add the wine and 1 cup of the stock and stir occasionally until liquid is absorbed. Add remaining stock and continue to cook and stir occasionally until stock is nearly absorbed (about 10 minutes). Stir in lemon zest, tomatoes, chives and cheese and serve immediately in warm bowls topped with grilled mushrooms, basil sprigs. Add truffle oil for a decadent twist!

Serves 6.

Source: Culinary School of the Rockies

**This is your last chance!
PLEASE PAY YOUR DUES:**

In accordance with the By-laws, dues, in the amount of \$15.00, are due and payable on or before the April monthly meeting. If you still have not paid, please pay at the June meeting or mail the payment to PPMS, PO Box 39, Colorado Springs, CO 80901-0039. Thanks!

The Pikes Peak Mycological Society, a nonprofit organization dedicated to the advancement of mycology, publishes Spore-Addict Times monthly from April-October. Membership is open to anyone wanting to study mycology. Annual dues are \$15 for individual and family memberships. **Submission of ideas, articles, reviews, letters, artwork and recipes are welcome.**

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May's Mystery Mushroom was *Tulostoma campestre*

MYSTERY MUSHROOM

By Don Pelton

This edible mushroom has an unusual and beneficial ability. It can destroy bacteria in the soil. Its common name refers to a color, but it usually isn't exactly that shade. It is sometimes single, or clustered, and appears in the late summer or early fall. 4-20cm cap. smooth, tacky when moist. Stipe 3-10cm. Lavender to lilac. Can be brown or buff. Spore print is pale pink.

Who am I?

The Spore-Addict times is the official newsletter of the Pikes Peak Mycological Society (PPMS) and is published monthly April – October. All articles appearing in this newsletter may be freely reproduced, unless otherwise noted, for use in other newsletters provided the source and author are acknowledged. We consider this to be a reciprocal agreement for clubs that send their newsletter to us unless we are advised to the contrary.

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